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Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

**Claims 1-10 cancelled.**

**Claim 11. (currently amended)** An anthocyanic colorant composition prepared from a corn vegetable ~~raw material pulp~~, comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:

	percent
cyanidin glycoside	0.1-8.6
peonidin glycoside	0.08-6.45
pelargonidin glycoside	0.05-4.3
organic substance and mineral salts	the balance.

**Claim 12. (currently amended)** The The anthocyanic colorant according to claim 11, wherein the ratio of pelargonidin glycosides : peonidin glycosides : cyanidin glycosides is 1 : 1.5 : 2, and wherein the relative optical density is highest when it is exposed to direct light with a wavelength of 505-515 nm.

**Claim 13. (currently amended)** The anthocyanic colorant according to claim 11 composition prepared from a corn vegetable pulp comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:

	<u>percent</u>
<u>cyanidin glycoside</u>	<u>0.1-8.6</u>
<u>peonidin glycoside</u>	<u>0.08-6.45</u>
<u>pelargonidin glycoside</u>	<u>0.05-4.3</u>
<u>organic substance and mineral salts</u>	<u>the balance</u>

, wherein its natural red color is retained when it is exposed to an acid environment having a pH from 2.0 to less than 7.0.

**Claim 14. currently amended)** The anthocyanic colorant according to claim 12 composition prepared from a corn vegetable pulp comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:

	<u>percent</u>
<u>cyanidin glycoside</u>	<u>0.1-8.6</u>
<u>peonidin glycoside</u>	<u>0.08-6.45</u>
<u>pelargonidin glycoside</u>	<u>0.05-4.3</u>
<u>organic substance and mineral salts</u>	<u>the balance</u>

, wherein its natural red color is retained when it is exposed to an acid environment having a pH from 2.0 to less than 7.0.

**Claim 15. (currently amended)** The anthocyanic colorant according to claim 11 composition prepared from a corn vegetable pulp comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:

	<u>percent</u>
<u>cyanidin glycoside</u>	<u>0.1-8.6</u>
<u>peonidin glycoside</u>	<u>0.08-6.45</u>
<u>pelargonidin glycoside</u>	<u>0.05-4.3</u>
<u>organic substance and mineral salts</u>	<u>the balance</u>

, wherein 80-100% of its natural color density is retained when exposed to freezing, boiling, direct solar radiation, and/or an acid environment having a pH of from 2 to 4.

**Claim 16. (currently amended)** The anthocyanic colorant ~~according to claim 12, composition prepared from a corn vegetable pulp comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:~~

	<u>percent</u>
<u>cyanidin glycoside</u>	<u>0.1-8.6</u>
<u>peonidin glycoside</u>	<u>0.08-6.45</u>
<u>pelargonidin glycoside</u>	<u>0.05-4.3</u>
<u>organic substance and mineral salts</u>	<u>the balance</u>

, wherein the ratio of pelargonidin glycosides : peonidin glycosides: cyanidin glycosides is 1 : 1.5 : 2, and wherein the relative optical density is highest when it is exposed to direct light with a wavelength of 505-515 nm, and wherein 80-100% of its natural color density is retained when exposed to freezing,

boiling, direct solar radiation and/or an acid environment having a pH of from 2 to 4.

**Claims 17 to 33 canceled.**

**Claim 34. (currently amended)** A process for production of an anthocyanic colorant composition from a raw material comprising the vegetable pulp of corn plants comprising providing dried vegetable pulp of corn plants, grinding said dried vegetable pulp to form ground vegetable pulp,

extracting coloring matter from said ground vegetable pulp with an extraction solvent comprising an aqueous solution of hydrochloric acid and citric acid in an ultrasonic vibration field, said extracting comprising contacting a first lot of said ground vegetable pulp with said extraction solvent whereby coloring matter is extracted from said vegetable pulp into said extraction solvent, separating said first lot of vegetable pulp from said extraction solvent containing said coloring matter, contacting a second lot of said ground vegetable matter with said extraction extraction solvent containing said coloring matter

whereby coloring matter is extracted from said second lot of vegetable pulp into said extraction solvent containing said coloring matter, separating said second lot of vegetable pulp from said extraction solvent containing said coloring matter, and contacting a third lot of ground vegetable pulp with said extraction solvent containing coloring matter which was separated from said second lot of vegetable pulp whereby coloring matter is extracted from said third lot of vegetable pulp into said extraction solvent containing coloring matter and separating said third lot of vegetable pulp from said extraction solvent containing coloring matter, and

concentrating said coloring matter by vacuum distillation of said extraction solvent containing coloring matter which was separated from said third lot of vegetable pulp.

**Claim 35. (currently amended)** The process according to claim 34, wherein said ground vegetable pulp is soaked in said extraction solvent for 6-8 hours at a temperature of 35-40°C prior to said extracting coloring matter from said ground vegetable pulp and wherein said extraction solvent comprises water, 10% HCl and 0.1 to 1% citric acid.

**Claim 36. (currently amended)** The process according to claim 34, wherein said extracting coloring matter from said ground

vegetable pulp is carried out in an ultrasonic vibration field is carried out at a temperature of 35-40°C and wherein said extraction solvent comprises water, 10% HCl and 0.1 to 1% citric acid.

**Claim 37. (currently amended)** The process according to claim 35, wherein said extracting coloring matter from said ground vegetable pulp in an ultrasonic vibration field is carried out at a temperature of 35-40°C and wherein said extraction solvent comprises water, 10% HCl and 1% citric acid.

**Claim 38. (currently amended)** The process according to claim 36, wherein said extraction in said ultrasonic field at a temperature of 35-40°C is carried out for 30-40 minutes and wherein said extraction solvent comprises water, 10% HCl and 1% citric acid.

**Claim 39. (previously presented)** The process according to claim 37, wherein said extraction in said ultrasonic field at a temperature of 35-40°C is carried out for 30-40 minutes.

**Claim 40. (currently amended)** The process according to claim 34, wherein said vacuum distillation is carried out at a temperature of 50-60°C and at a pressure of 750-800 mm of mercury.

**Claim 41. (currently amended)** The process according to claim 38, wherein said vacuum distillation is carried out at a temperature of 50-60°C and at a pressure of 750-800 mm of mercury.

**Claim 42. (currently amended)** The process according to claim 39, wherein said vacuum distillation is carried out at a temperature of 50-60°C and at a pressure of 750-800 mm of mercury.

**Claim 43. (new)** A process for production of an anthocyanic colorant composition from a raw material comprising the vegetable pulp of corn plants comprising  
providing dried vegetable pulp of corn plants,  
grinding said dried vegetable pulp to form ground vegetable pulp,  
extracting coloring matter from said ground vegetable pulp with an extraction solvent comprising an aqueous solution of

hydrochloric acid and citric acid in an ultrasonic vibration field, said extracting comprising contacting a first lot of said ground vegetable pulp with said extraction solvent whereby coloring matter is extracted from said vegetable pulp into said extraction solvent, separating said first lot of vegetable pulp from said extraction solvent containing said coloring matter, optionally contacting at least one additional lot of said ground vegetable matter with said extraction solvent containing said coloring matter whereby coloring matter is extracted from a second lot of vegetable pulp into said extraction solvent containing said coloring matter and separating said second lot of vegetable pulp from said extraction solvent containing said coloring matter, and

concentrating said coloring matter by vacuum distillation of said extraction solvent containing coloring matter which was separated from said third lot of vegetable pulp.

**Claim 44. (new)** The process according to claim 43, wherein said ground vegetable pulp is soaked in said extraction solvent for 6-8 hours at a temperature of 35-40°C prior to said extracting coloring matter from said ground vegetable pulp and wherein said extraction solvent comprises water, 10% HCl and 0.1 to 1% citric acid.